

Knight's Dinner Banquet Menu

Please choose a maximum of three items from one of five options

All prices include sales tax and gratuity

Option I..... \$21.95 per person

Grilled Teriyaki Chicken Breast

Boneless Amish chicken breast lightly marinated in Teriyaki then grilled to order, served with rice pilaf and the vegetable of the day

Deep-fried Gulf Shrimp

Seven jumbo shrimp, breaded and flash fried golden brown

Grilled Chicken Caesar Salad

Tender, boneless chicken breast char-grilled and served atop a classic Caesar salad with tomatoes, croutons, red onion and parmesan cheese

Grilled Boneless Pork Chops

Two thick, 6 oz. chops prepared plain, or brushed with barbeque sauce

Fettuccine Prima Vera

Vegetarian dish featuring fresh vegetables sautéed with an Alfredo cream sauce over fettuccine pasta

Option II \$23.95 per person

Pork Tenderloin Schnitzel

Tender cutlets of pork tenderloin lightly breaded and gently sautéed, served with cheese-potato pierogis and sautéed red cabbage

London Broil

Grilled marinated flank steak sliced thin and finished with sautéed mushrooms. Served with a twice baked potato and house vegetables

Grilled 8 oz. Top Sirloin Steak

This cut of beef is a continuation of the tender top portion of the short loin

Salmon Caesar Salad

Fresh Atlantic salmon char-grilled or blackened, served atop a classic Caesar salad with tomatoes, red onion, croutons and parmesan cheese

Canadian Whitefish

Fresh Canadian whitefish prepared with; Asiago Crust, Parmesan Crust, Lemon Pepper seasonings or plain

Option III \$31.95 per person

Grilled Filet Mignon-6 oz. cut

The most tender of all steaks cut from the small end of the tenderloin

Prime Rib with Au Jus-12 oz. cut

Knight's specialty slow roasted and tender

Barbecued Baby Back Ribs

Premium pork ribs slow roasted until fork tender then finished with our Traverse City Cherry barbecue sauce, served with a baked potato and coleslaw

Crab and Shrimp Encrusted Scrod

Featuring our fresh Boston scrod broiled under a crust of lump crab, rock shrimp and parmesan cheese. Served with rice pilaf and steamed vegetables

Stuffed Boneless Chicken Breast

Hand prepared with Swiss cheese, Black Forest ham and asparagus, served with fresh pasta and cream sauce (substitute marinara sauce on request)

Fettuccine Prima Vera

Fresh vegetables and your choice of **Amish chicken breast** or **jumbo shrimp** sautéed until tender, tossed in an Alfredo cream sauce with Fettuccine pasta

Pan-fried Great Lakes Lake Perch

Light breaded and pan-fried to a golden brown served with red potatoes and fresh steamed house vegetables

Option IV \$38.95

Maryland Style Crab Cakes

Lump blue crab mixed with spring onion, roasted red pepper and seasonings, pan sautéed until golden, and drizzled with an "Old Bay" mayonnaise.

Salmon Wellington

Featuring our fresh Canadian salmon wrapped in a puff pastry with crab meat and dill havarti cheese ~ oven baked and finished with a seafood cream sauce.

Grilled Filet Mignon-8 to 9 oz. cut

The most tender of all steaks cut from the small end of the tenderloin

Grilled New York Strip-12 to 14 oz.

Cut from the tender short loin

Prime Rib with Au Jus-12 oz. cut

Knight's specialty slow roasted and tender

Chicken Oscar

Grilled boneless chicken breast on a bed of asparagus topped with lump crab meat and finished with sauce béarnaise.

Option V\$45.95

Knight's Bone-in Filet Mignon

The best of all of Knight's steaks, two inch thick bone-in Filet Mignon with over 10 oz of meat, char-grilled to order

Alaskan King Crab Legs

One full pound of legs and claws, steamed to perfection and partially split, served with drawn butter and lemon

Two 5 oz. Maine Lobster Tails

Elegantly presented on the tops of their shells, served with drawn butter and lemon

King Oscar Filet Mignon

6 oz. Filet Mignon served over a portobello mushroom then topped with asparagus, crab meat and sauce béarnaise.

Prime Rib with Au Jus-16 oz. cut

Knight's specialty slow roasted and tender

Knight's Banquet Policies

1. Entrée selections are limited to a maximum of three choices from the banquet option you decide upon. Please let us know of any special requests as we will do every thing possible to accommodate you.
2. Meals include choice of potato (unless otherwise stated), salad, fresh baked bread and your choice of coffee, tea or soft drink.
3. Meal selection, approximate number of guests expected, room arrangements, and all details must be made **two weeks** prior to the function.
4. A deposit of \$2 per anticipated guest (\$50 minimum) is requested for all social functions. Your reservation will not be guaranteed until your deposit is paid. The full amount of the deposit will be used to offset the price of your meal. Your deposit is fully refundable do to cancellation if done 30 days or more before the scheduled event.
5. Prices are subject to change due to rising food costs or increasing costs of operations.
6. The guaranteed count must be given to a contact person listed below at least two days prior to the function. The guaranteed count may be increased after this time (within reason), the count may not be decreased. The guaranteed count less 10% is the minimum number of meals that you will be charged for. We will prepare for 10% above your guaranteed number.
7. Knight's will be happy to discuss any of the above policies with you. Please contact the following people for all banquet reservations or questions;

Donald Knight
Brad Fisher
Lindsay Bedolla